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The Housheep's valuable
present. By Robert Abbot.

c. 1790

M^{rs} Cumberland

Coler Street

Bristol

M^{rs} Cumberland

Salter Street

Bristol



P R E F A C E.

DURING the course of my apprenticeship with Messrs. NEGRI and GUNTER, in *Berkeley Square*, many housekeepers to noblemen and gentlemen, on special occasions, were frequently present, in order to observe our *peculiar method* of preparing confects.

Since I left Messrs. NEGRI and GUNTER, I have had frequent applications from those persons, as well as others, for receipts and information respecting improvements and additions to this art. But being engaged in the service of several noblemen, and thereby deprived of the opportunity of attending to the numerous applications from respective housekeepers for *New Receipts*, I determined to form the following Treatise, that they might present it to their friends; and that it might supply the place of personal application, I have comprized in it every article that is necessary to render the reader a proficient in the art.

From the nature of my occupation, and the time necessary to acquire a due knowledge of it, I cannot be supposed qualified to write in a masterly stile; and am therefore inclined to hope the candid reader will be disposed to over-

look any little errors that may be observed in this Treatise, considering it not as the production of a scholar, but the essay of a man, who has devoted the greater part of his life to the pursuit of the art under consideration.

I presume my having served an apprenticeship to men of such eminence in the line of Confectionary, and such respectability in their connections as Messrs. NEGRI & GUNTER, that it will be considered as a recommendation of the following sheets; and as all the Treatises I have seen contain only old and exploded Receipts, render it necessary that something new should appear on the subject; and as the receipts I have given are the result of my own practice and experience, I think it will add a sanction to the present undertaking.

Upon the whole, as I have not omitted any article that can be useful to housekeepers in particular, and families in general, I trust I have not arrogated to myself a right to which I have no claim, in prefixing to my work the title of

THE HOUSEKEEPER'S VALUABLE PRESENT.

R. ABBOT.

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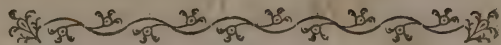
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					Fresh



T H E
C O M P L E T E
C O N F E C T I O N E R .

P A R T I.

DIFFERENT METHODS AND DE-
GREES OF BOILING SUGAR.

To clarify Sugar.

TAKE a pan proportioned in size
to the quantity of sugar you intend
to clarify : to thirty pounds of sugar,
put two gallons of water : whisk the
white of an egg in the water, and set the
pan on the fire ; when the sugar begins
to boil, add half a pint of water, to pre-
vent its boiling over, and also to raise

B the

the scum. Having skimmed the sugar till there remains only a small white scum, totally different from the other, which is foul and black, take it off, and strain it into the pan in which you intend to keep it for use.

N. B. A particular attention to these rules, respecting the clarifying of sugar, will greatly conduce to the effect of the directions, which will be laid down hereafter.

To boil Sugar to the Degree called SMOOTH.

HAVING first clarified, put the quantity of sugar required into the preserving pan, and let it boil over the fire. You will ascertain its having boiled to the degree called *smooth*, by the following experiment: Dip your finger into the sugar; then put that finger and your thumb together. If in opening them you see a small thread drawn, which breaking immediately leaves a drop

drop on the finger, you may conclude the sugar is boiled to the degree called *smooth*.

To boil Sugar to the Degree called PEARLED

THIS method of boiling sugar is thus ascertained : Take a little of the sugar when boiling, between your finger and thumb, and if on separation a string adheres to both, it is boiled to the degree called *pearled*.

To boil Sugar to the Degree called BLOWN.

LET the sugar boil longer than on the former occasion, and make the following experiment : Dip the skimmer into the sugar ; take it out immediately ; and if on blowing strongly through the holes of the skimmer, little bladders appear, the sugar is boiled to the degree called *blown*.

To boil Sugar to the Degree called FEATHERED.

THIS is a higher degree of boiling sugar than either of the former. It is proved thus: Having dipped the skimmer into the sugar, and shaken it over the pan, give it a sudden flint behind you, when, if it flies from the skimmer in particles resembling feathers, it is boiled to this degree.

To boil Sugar to the Degree called CRACKLED.

THIS degree is ascertained in the following manner: The sugar having boiled somewhat longer than on the former process; dip a skewer into it, and immediately after into cold water; if on drawing the sugar from the skewer it snaps like glass, it is boiled to the degree called *crackled*.

To boil Sugar to the Degree called CARMELLED.

THIS degree is thus ascertained: Having boiled the sugar longer still,
dip

dip a skewer into it, and immediately after into cold water. If the sugar be boiled to the degree called *carmelled*, it will snap the very instant it touches the cold water, and must be taken off directly, to prevent burning and discolouration.

PART II.

METHODS OF PRESERVING FRUITS, &c.

To preserve Oranges or Lemons whole.

HAVING selected the largest and best coloured oranges, carve them, cut a round hole in each, where the stalk grew; put them into a pan of cold water, set them over the fire, and boil them till they become so soft that you may thrust a straw through them, shifting the water twice during the time of this boiling: then take them out, put

B 3 them

them into cold water, and let them remain till they become cold; after which scoop out the cores with a spoon, put them again into cold water, and let them there remain forty-eight hours, shifting the water during that space four times: drain them when taken out, put them into the preserving pan, cover them with clarified sugar, and then let them simmer over a fire for about two hours: proceed in this manner for seven or eight days; then drain them from the sugar, and having prepared a fresh quantity boiled to the degree called *pearled*, put in the oranges, and having boiled them for the space of an hour, set them by for use in an earthen pan, or put them into glasses, and cover them with clarified sugar.

To preserve Cherries without Stones.

For a pound of cherries prepare a pound of sugar boiled to the degree called *blown*, into which put the cherries stoned,
and

and having boiled them well, set them by till the next day. Having then strained the syrup, add some sugar and about three pints of currant juice to it, let it boil about half an hour, put in the cherries, boil all together, skim well, and afterwards set by for use.

To preserve Cherries with Stones.

HAVING selected the finest morello fruit, and pricked each cherry with a needle; put them into a thin clarified sugar, and let them simmer an hour, or more, cautiously avoiding their coming to a boil. Proceed thus for two or three days; then strain the sugar from them, and having added more sugar with some currant juice, after a gentle boil and being well skimmed, set them by for use.

To preserve White Pea Plums.

SELECT your plums before they are too ripe, slit each of them in the seam, scald them

them in clear water till they become tender, then put them into cold water, in which having remained a whole night, drain, put them into sugar boiled to the degree called *pearled*, and having simmered therein twice or thrice a day for two days, drain the syrup and boil it for an hour, adding to it about a quart of white currant juice. Then put in your plums, let all boil together, and when cold they will be fit for use.

To preserve yellow Plums commonly called yellow Margates.

HAVING made choice of your plums just before they become ripe, and prepared as much sugar to the degree called *blown*, as will handsomely cover them, put them in, and giving them a gentle boil, set them by till next day and give them another boil. The day following drain them, and having boiled the syrup to the degree called *pearled*, put in the
plums,

plums, and let all boil together, when they will be fit for drying, or putting into pots.

N. B. You may scald and take the skins off the plums before you preserve them.

To preserve Damaseones.

HAVING pricked the intended quantity, put them into a preserving pan with as much sugar as will cover them; give them one good boil, take them off and let them stand a day; on the morrow, simmer them four or five times, and thus let them remain three or four days; then drain the syrup, and adding more sugar, boil it well, put in the damaseones, give all a good boil, skim well and set by for use.

To preserve Mogul, or large Egg Plums,

HAVING pricked your plums, put them into cold water with three or four hand-

handfulls of salt in it, and there letting them remain four days, scald them in clear water till they become tender; put them into a thin sugar, and give them a gentle boil. This done, put them by, and the next day let them simmer, and so proceed for five or six days, till you perceive the syrup becomes thick, when it will be proper to drain and add more sugar; boil till it is ropy, then you may put in your plums; give them a gentle boil and set by for use.

N. B. You must keep the plums under the syrup in your preserving pan by putting a piece of board over them.

To preserve whole Strawberries.

PREPARE as much sugar as will cover the intended quantity to the degree called *blown*, into which put the strawberries; gently boil and set them by; the next day drain them and boil the syrup till it becomes ropy or *pearled*,
then

then put in the strawberries, give them a gentle boil, skim them well, and put them into pots.

N. B. Raspberries are preserved in the same manner; but it is recommended to put some jelly drawn from gooseberries, or white currants, into the syrup.

To preserve Barberries in Bunches.

HAVING prepared a sufficient quantity of sugar to the degree called *blown*, put in the barberries tied in small bunches, let them boil well, then skim, and set them by for use.

To preserve Red Currants in Bunches.

PREPARE as much sugar to the degree called *pearled*, as will cover them, into which put them, and give them a gentle boil: then next drain them, and adding a little more sugar, and some juice

juice extracted from red currants, give the whole a good boil; skim them well, and they will be fit for use.

N: B. White currants are preserved in the same manner, adding only white currant juice to the syrup.

To preserve Green Gage Plums.

FIRST prick your plums well with a needle, and having laid them in salt and water, for eight and forty hours, scald them in pump water till they become tender, after which put them in cold water, and there let them remain till they are cool; then drain and pack them in single layers in your preserving pan; and give them a gentle heat once a day, for three days; this done, drain them, add some more sugar boiled to the degree of what is called *pearled*; then put them in and give them a heat, but not so far as to boil: proceed in this manner for two or three days, till you perceive
the

the syrup becomes thick, then drain them, strain the syrup, boil it to a good height, put in your plums, give the whole a gentle boil, set them by in pans, and they are ready for drying out or putting into jelly.

To preserve Green Orange Plums.

THE manner is the same as that prescribed with respect to the green gages: but care must be taken to cover these plums with a paper every time they are heated, as an effectual means of keeping in the steam and preserving the green hue: the same method should be observed as to green fruit in general.

To preserve Apricots.

HAVING taken the stones out, and cut your fruit in halves, scald them till they are tender, and put them into cold water: then drain, put them into a thin sugar, give them a gentle heat and set them
C by:

by: the next day, drain the syrup from them, let it boil well and afterwards put in the fruit: let the whole simmer well together; and thus proceed from day to day, till the apricots are duly prepared, which may be known from the consistence of the syrup.

N. B. THE Roman apricot is the best to preserve, and the orange apricot. the best for jam.

To preserve Green Apricots.

TAKE the fruit when you can thrust a pin through the stone: prick them, and scald them till they are tender; then having drained, and put them into a thin syrup, let them simmer for half an hour every day, for a week: this done, drain them, boil some sugar to the degree called *blown*, to which add the syrup, and boiling it well, put in the fruit; let all boil together and set by. The next day, drain it, boil the syrup higher,

higher, put in the fruit, and boil till you perceive the syrup hang like a thread from the skimmer: the fruit are then fit for drying, or putting in jelly.

N. B. Green almonds are preserved in the same manner; but they should be scalded in soft water to take the down off.

To preserve Green Gooseberries.

LET the gooseberries be gathered before they are ripe, and scalded till they become yellow: then put them into cold water, and having remained twelve hours, put them into a very thin sugar, and heat them gently over the fire, till you perceive they begin to be green; after which drain the syrup from them, and boil it to the degree called *pearled*: put in your fruit, and having boiled all together, set by. Proceed in this manner for two, or three days, and the gooseberries will be fit for use.

To preserve Angelica.

TAKE the angelica when young, split it into thin strips, and having scalded it till it becomes very tender, string it, put it into the preserving pan and cover it with sugar; in this state give it a gentle heat once a day, for four or five days, and when you perceive it become quite green, drain it and add some more sugar: having boiled it till it becomes ropy, put in your angelica and boil it up well; then put it by, and when it has lain in the syrup about five weeks, it will be fit to cand.

To preserve Apricot, or Peach Chips.

PARE the rind of the fruit into chips of the size of a shilling: to every pound of chips, allow a pound and a half of sugar, in which boil the chips; and having set them by for two days, drain them from the syrup, and boil it to the degree called *blown*; then put in the chips,

chips, let them boil well, and having set them by for a week, drain and wash them in cold water, and put them in sieves into the store, first sifting some sugar on them, and dry them well.

To preserve Figs.

HAVING pricked your figs through and through, put them into the preserving pan, cover them with sugar, give them a gentle boil, and set them by. The next day drain them, and having boiled the syrup, put in the figs and set them by for two days: then drain them, add more sugar to the syrup, and having boiled it to a high degree, put in the figs, and let the whole boil up well together; proceed in this manner every other day for a week, by which time the sugar will have penetrated into the fruit: then drain them, and boil the syrup till it ropes, or hangs in strings from the skimmer: put in the figs, boil well up, skim and set them by for use.

To preserve dried Cherries.

STONE the Kentish cherries, and put as much sugar into the preserving pan, as will cover them: having boiled the sugar till it cracks, put in the cherries, give them a good boil, skim, and set them by in an earthen pan till next day: then drain, and put them on sieves in a hot stove, and turn them; they will take three days drying, and when dry, will keep two or three years.

To preserve Peaches whole.

TAKE the Newington peaches before they are ripe, scald them till they are tender, put them into as much sugar as will cover them, give them a gentle boil, and set them by till the next day: then drain them from the syrup, which having boiled with an additional quantity of sugar to the degree called *blown*, put in the peaches, and after simmering set them by for a week: then drain the
syrup

fyryp from them, and boiling it higher than before, put in the peaches, and let all boil gently together for an hour, by which time, if you find the fugar has penetrated the fruit, you may skim and fet them by for ufe.

To preserve Pine Apple Chips.

HAVING taken off the outside of the pine apple; cut it cross-ways into thin flices, which put in layers into an earthen pan, fifting fugar over each layer, let all ftand for about ten days, in which time, if melted, put it together into a preferving pan, and boil it up twice a day for three days, and fet them by for drying.

To preserve Pine Apples whole.

TAKE the pine apple juft before it becomes ripe, let the top remain on it. Having perforated it with a penknife, fcauld it till it becomes fo tender, that a ftaw may be thruft through it. Let
it

it then remain in cold water two hours, and in that state be put into a jar, with sugar strewed over it, boiled to the degree called *smooth*, and covered close down: the next day drain the syrup and boil it up, and in this manner proceed every day, till the water is extracted from the pine. As the syrup by that means will be rendered thin, you will add more sugar and boil it up to a high degree, and set the pine by for a fortnight, when if you perceive the syrup is thick, you may depend upon it the pine is properly preserved, and therefore may take it out of that syrup and put it into a clarified syrup in a glass, in which it will keep good seven years, if unaffected by damp or wet.

To preserve Medlars.

HAVING scalded the fruit till the skins are easily taken off; stone them at the head, cover them with sugar, give them

a gentle boil, and let them stand for two days: then drain them, and boiling the fyrup till it becomes ropy, put in the medlars, let all boil up gently, and set by for use.

To preserve Pears.

PRICK the pears through in six places, scald them till they are tender, cut the rind smoothly off, put them into cold water with some allum in it to keep them white, and having remained in that state three hours, shift them into a thin sugar, and give them a gentle heat every day for three or four days; then drain them; and having added some sugar to the fyrup, and boiled it to the degree called *pearled*, put in the pears, and boil all up together: proceed in this manner, till the fyrup becomes thick, then colour some of the pears red, and set them by.

To preserve Green Leaves.

TAKE grape leaves, strawberry leaves, or any other leaves: let them remain
four

four hours in cold spring water, then take them out and put them into some sugar, give them a gentle boil, take them off, and set them by for use.

N. B. THEY are convenient for putting under fruit in plates.

To preserve Green Grapes.

HAVING selected the largest and best grapes before ripe, cut a small slit in each, and scald them; after remaining two days in the water they are scalded in, drain, put them into a thin sugar; give them a heat over a slow fire, and thus proceed for three days: then drain them, and adding to the syrup some sugar, boiled to the highest degree of what is called *blown*, put in the grapes, and let all boil up together; skim well, and set them by for use.

To

To preserve Wine Sour Plums.

THESE plums are the best species for preserving, on account of their tartness, and should be treated in the same manner as damascenes, only they will require from their size a longer time in preparation.

To preserve Green Limes.

HAVING scalded the limes till they are tender, and taken out the cores, put them into a thin sugar, and give them a gentle boil: then set them by and give them a gentle heat three times for three days, by which time they will become as green as grass: having boiled the syrup till it become ropy, put in the limes, boil up all together, and the fruit will be fit for use.

N. B. GREEN walnuts, or jerkins, may be treated in the same manner as limes; and quinces in halves and quarters, in the same manner as pears; as there are
several

several species of plums, and pears, that will not preserve, we recommend the following experiments: put a few plums into a little clarified sugar, and give them a heat over a gentle fire: if they seem to melt in the sugar they will not preserve, if they remain firm they certainly will, provided you adhere to the rules laid down.

P A R T III.

METHODS OF MAKING MAMALADES, JAMS, PASTES, &c.

Raspberry Jam.

RUB your raspberries through a sieve to a pulp: then measure it with a pint ladle (which is exactly a pound) into your preserving pan: boil it well, and stir it all the time to keep it from burning:

ing: to a pound of pulp, allow three quarters of sugar; when it has boiled till it becomes tolerably stiff, put in the sugar sifted fine, and boil it up well for half an hour: then put it into pots.

Apricot Jam.

Boil your apricots to a pulp, then rub it through a sieve: to a pound of pulp, allow a pound of sugar and two ounces of bitter almonds pounded fine: dry the pulp well over the fire, then put in the sugar and almonds: boil all together for about an hour, and then it will be fit for use.

Peach Jam.

PROCEED with this in the same manner as above, but allow one pound and a quarter of clarified sugar to a pound of pulp. Boil the sugar to the degree called *blown*, then put in the pulp, and boil it till it just drops off the skimmer.

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N. B. You

N. B. You should be careful to keep stirring this, and all other jams, while they are boiling.

Pine Apple Jam.

CUT your pine apple into slices: cover it with powder sugar, and let it stand a fortnight; then pounding it in a mortar till it is fine, pulp it through a sieve; to a pound of pulp, allow half a pound of clarified sugar, boil the sugar to the degree called *blown*, and finish it in the same manner as peach jam.

Barberry Jam.

PUT your barberries into the oven till they become thoroughly hot, then pass them through a sieve. To a pound of pulp, allow a pound and a quarter of sugar sifted fine. Boil the pulp till one half is consumed, then put in the sugar, mix it well, and put it into pots.

Currant

Currant Jam.

TAKE the currant pulp when you have strained the liquor from it for jelly. To a pound of pulp, allow a pound of sifted sugar. Boil the pulp well; then put in the sugar, and boil it all for about half an hour, and it will be fit for use.

N. B. THE quicker your fire is for all red fruit, the better will be the colour.

Quince Marmalade.

PAKE your quinces and cover them: then boil them till tender, and pulp them through a sieve, with half the quantity of apples boiled in the same manner. To a pound of pulp, allow a pound and a quarter of clarified sugar: boil the sugar to the degree called *blown*, then put in the pulp, and boil it all for about half an hour, then put it into pots.

Quince Paste.

THE pulp being prepared in the manner abovementioned; allow a pound

D 2 of

of sugar and boil it till it cracks: then put in the pulp, and having boiled it for a quarter of an hour, put it in pots, into the stove, and in about three or four hours you may turn them out; cut them into quarters, and dry them.

N. B. You must keep your stove in a temperate heat.

Orange Marmalade.

Boil the seville orange-peel till it is tender, and take the white from it; lay it in water all night, to take the bitterness off, then pound and pulp it through a sieve. To a pound of pulp, allow a pound of the best moist sugar; boil the pulp till it is near one half consumed, then put in the sugar; boil it all together for half an hour, and put it into pots.

Strawberry Jam.

THIS is made after the manner of the raspberry, except allowing to a pound of
pulp,

pulp, one pound of sugar. Be careful to boil it stiffer than any other jam.

Orange Pafte.

PULP your oranges with apple mixed with it. To a pound of pulp, allow a pound and a quarter of sugar: boil the sugar till it cracks; then put in the pulp, and boil it over a quick fire, stirring it all the time for about twenty minutes, then put it into tins made for the purpose, and dry them in the stove.

Pippin Pafte Knots.

BOIL your apples tender, and pulp them; to a pound of pulp, allowing a pound of sugar: boil it till it cracks, then put in the pulp, and boiling all together for ten minutes, run it on pewter plates, put it in the stove, and when dry, cut it into strips, make it up into knots, and dry them on sieves.

N. B. If you would colour them red, put in some prepared cochineal.

Scotch Marmalade.

WHEN you make your orange marmalade, put a little by; then cut some orange-peel into fine strips, and giving them a boil in a little clarified sugar, mix them in the marmalade, and put them into pots.

Orgeat Paste.

CALCINE a pound of Jordan almonds, and four ounces of bitter almonds, with water, and a little orange flower water: boil a pound and an half of clarified sugar to the degree called *blown*, then put in your almonds, boil all together for a quarter of an hour, and put it into pots.

Almond Paste.

To a pound of almonds calcined, allow two pounds of sugar sifted fine; pound the almonds with a little orange flower and rose water; put the paste into

PART IV.

OF SYRUPS; JELLIES, CANDIES, &c.

To make Capillaire.

TAKE twelve pints of clarified sugar; to which add one pint of good orange flower water, and the juice of eight good lemons; set it on a slow fire, and put in a pint of water with the whites of four eggs whisked: let it boil, and skim all the scum that rises, then strain it through a lawn sieve, or flannel bag, and put it into bottles.

To make Orgeat Syrup.

CALCINE a pound of blanched Jordan almonds, and a few bitter ones, mixed with a little orange flower water; then
put

put in two quarts of water, strain all through a fine lawn sieve, or cloth; put what is strained into seven pints of sugar, boiled to the degree called *cracked*. Let it simmer for ten minutes, skim it well, and when cold put it in bottles.

To make Lemon Syrup.

Boil six pints of sugar, to the degree called *blown*, add the juice of twenty good lemons and the rind of two; clarify in the same manner as the capillaire.

N. B. ORANGE syrup is made in the same manner, except in allowing to six oranges the juice of two lemons.

Currant Syrup.

MASH your currants, and let them be all night over a sieve to drain; strain the liquor through a flannel bag; to a pint of liquor, put a pound and a half of sugar: boil the sugar to the degree called *blown*, then put the liquor in, and boil all till
the

the scum is entirely off, and put it into bottles.

DAMASCENE fyrup is made in the same manner.

Marshmallow Syrup.

TAKE one pound of marshmallow root, and put to it a gallon of water; reduce it on a slow fire to three pints, then strain it, and put it into a preserving pan, with seven pints of sugar, and three pints of clear water; clarify in the same manner as capillaire.

To make Raspberry Vinegar.

EXTRACT a liquor from the raspberries, in the same manner as from currants: to a pint of liquor, add two pounds of clarified sugar, and a pint of the best white wine vinegar: boil all over a slow fire till the scum is taken off, and, when cold, put it in bottles.

To

To make Grape Essence, or Syrup.

To half a pound of good dry elder flowers, put three quarts of boiling water; let it stand close covered two hours; then strain it through a lawn sieve, and put to it the juice of twelve good lemons; boil ten pints of sugar to the degree called *blown*; put in the liquor, and boil till the scum is entirely off; then strain it through a lawn sieve, and put it into bottles.

To make Orange Essence.

GRATE half a hundred of oranges, and put into your preserving pan, add ten pounds of sugar, and the juice of the oranges with the juice of twelve lemons. Boil all till it becomes tolerably thick, then put it in a stone jar for use.

N. B. You will find this exceedingly useful in making of ice in the summer time, when oranges are not to be had.

Pine

Pine Apple Syrup, or Essence.

DRAIN the syrup from the chips, and clarify in the same manner as you would a pan of sugar; put in the juice of a few lemons.

To make Currant Jelly.

YOUR currants being mashed on the fire, put them on a sieve all night to drain; then strain the liquor through a flannel bag: to a pint of liquor, allow three quarters of sugar; boil the sugar to the degree called *crackled*, then put in the liquor, and boil all till it jellies, which you may know by its hanging in flakes from the skimmer: be careful to skim it well.

N. B. IF your jelly is for glasses, use half white currants and half red, and it will not look of too dark a colour.

APPLE jelly, raspberry jelly, or jelly from any other fruit, may be made in a similar manner.

To Candy Eringo Root.

TAKE the roots pared and boiled to a proper softness, and put them into some sugar boiled *smooth*; then simmer them three times a day for three days; let them lay a month in the syrup, and when you cand them, boil some sugar to the degree called *blown*, and put them into it; let them remain about five minutes, and grain the sugar by rubbing it up the sides of the pan, then take them out, and lay them on sieves in a gentle stove.

To Cand Orange, or Lemon Peel.

BOIL your peel tender, and take out the inside pith; lay them in cold water for a whole night, to take the bitterness off; pack them one within the other, in your preserving pan, cover them with clarified sugar, and let them boil gently for two hours every day for a week, then take them out and pack them in a jar,

allow a pound of sugar; boil the sugar till it cracks, then put in the pulp, and boil all till it begins to jelly.

To make a Comport of Pippins.

PARÉ your pippins neatly, then take the cores out right down the middle, after that, scald your pippins till tender, put then into clarified sugar with a few cloves, a little mace, and the rind of a lemon, with the juice of four: let them simmer very gently for two hours, and when cold, they are fit to serve up to table.

PEARS are done in the same manner, and you may colour them, as you do preserved quinces.

Comport of Oranges.

CARVE your oranges neatly, cut them into eight parts, scald them tender, put them into clarified sugar with the juice
of

of three or four oranges, let them simmer gently for two hours, then add half a pint of mountain wine, and when cold serve them up to table.

To make Clear Cakes of the Jelly of any Fruit.

To half a pint of jelly, allow six ounces of sugar to a high degree of *blown*, then put in the jelly, and let it simmer but not boil; skim it well, put it into pots, and dry it in the same manner as quince paste.

Calves-Foot Jelly.

TAKE two calves-feet ready cleaned, put to them six quarts of water; boil it on the fire till it is reduced to three, then strain, and put to it the juice of twelve lemons, the whites of eight eggs, a little cinnamon, a few corianders, and a little sugar; whisk all together, set it on the fire, and let it boil with half a pint of mountain in it, then strain it three times

E 3 through

through a jelly bag, and put it in glaffes.

Clear Orange Jelly.

RASP the rind of your oranges, and squeezing fix or eight oranges, and the juice of three lemons with four ounces of ifinglafs, whisk the whites of five eggs among it, and let it boil, then strain it through a lawn sieve, put it into moulds; allow to this quantity, fix ounces of fugar.

Blanch Mange.

POUND four ounces of almonds with a few bitter ones, and a little orange flower water, fine; mix them in a pint of cream, and half a pint of milk, put in fix ounces of ifinglafs, and a quarter of a pound of fugar; boil all together till the ifinglafs is confumed, then strain, and put it into moulds.

Ge Mange.

SQUEEZE the juice of fix oranges, and
rasp

rasp the rinds of two, put it into a pint and a half of cream, with a little sugar, add to that about four ounces of isinglass; boil it till it is dissolved, put in a little saffron as it is boiling, and set it by in moulds.

To make Lemonade.

To half a pint of clarified sugar, put the juice of five lemons, and rasp the rind of one, add to this a pint of spring water, then pass it through a lawn sieve, and set it by for use.

To make Orgeat for present Use.

POUND four ounces of blanched almonds very fine, with a few bitter ones, and a little water, mix with that a quart of clear spring water, and a table spoonful of orange flower water: sweeten to your palate, and strain it through a lawn sieve for use.

To

To make Orangeade.

To half a pint of sugar, put the juice of five oranges and two lemons: rasp the rind of one orange, add a pint of clear water, and strain it off for use.

To make Orange Prawlins.

QUARTER your oranges, take the white out of the rind; cut them into thin strips, put them into your preserving pan, with just sufficient sugar to cover the bottom of the pan: let them boil till you perceive the sugar becomes thick, then take them off and stir them till the sugar grains and sticks to them. Lift the loose sugar from them, and set them by for use.

N. B. LEMON prawlins and orange flowers are prepared exactly in the same manner.

Red Burnt Almonds.

TAKE a pound of the best Jordan almonds,

monds, put them into a round bottom preserving pan, with a pint of clarified sugar, let it boil till the sugar comes to the degree called *blown*, and the almonds begin to crack: then take them off, and stir till they begin to cool; when the almonds clog to the sugar; lift the loose sugar from them, put in a pint of clarified sugar with the loose sugar, and boil it till it cracks; then put in the almonds, and stir them as before: sift them and part those that are coupled, boil a pint more of clarified sugar till it cracks, put in the almonds, and stir them till the sugar clings round them; then put in a gill of cochineal, and shake them over the fire till they become dry: sift them, and put them in a gentle stove for two or three hours.

BROWN burnt almonds are prepared in a similar manner.

Cedraty Essence.

WEIGH a pound of cedraty essence,
boil

boil seven pints of clarified sugar to the degree called *blown*, then put in the essence, and the juice of twenty lemons: boil all together for about half an hour; skim it well, and when cold, put it into bottles.

To make a Conserve of Hips.

TAKE two pounds of hips, stone them and lay them a whole night in spring water; then pound them to a mash, and put them into three pints of clarified sugar, boiled to the degree called *blown*; give all together a good boil, and set them by for use.

Conserve of Roses.

TAKE a quarter of a pound of damask rose leaves, beat up a pound of coarse sifted sugar, with the whites of three eggs, put in the rose leaves, and mix them; then roll them up in small balls on paper, and set them in the stove to dry.

N. B. You

PART V.

FRUITS IN BRANDY.

Cherries in Brandy.

PUT your cherries into jars, and to a quart of French brandy, allow half a pint of clarified sugar: mix your sugar and brandy, cover the cherries with it, let them stand a month, then fill the jars again, and cover them up for use.

N. B. THE morello cherries are the most proper, and you may infuse raspberries, or mulberries, in the same manner.

Apricots in Brandy.

TAKE a pan and half, fill it with pump
F water,

water, put in a little clarified sugar; then put in your apricots, and scald them till tender; put them into cold water with a piece of allum in it; let them lay in that state for two hours till quite cold; put them in jars, and cover them with white French brandy: to two quarts of brandy, allow three pints of clarified sugar.

Peaches in Brandy.

WIPE the down off your peaches, prick them with a small knife in three places, scald them in some water, with the juice of three or four lemons in it; then take them out, put them in jars, and cover them with white brandy: to two quarts of brandy, put three pints of clarified sugar.

Mogul Plums in Brandy.

TAKE your mogul plums when they are half preserved, drain them dry, put
them

then take it off and whisk it till cold; mix in the flour, and drop them through a funnel made for the purpose.

N. B. THEY require a hot oven, and you should sift a little sugar over them, just before you put them in.

Sponge Biscuits.

TAKE one pound of sugar, and three quarters of flour, and mix in the same manner as the favoy biscuits: these will not require so hot an oven as the former.

Palace Royal Biscuits,

ARE made in the same manner as favoy biscuits, and are baked in small paper boxes.

Royal Heart Biscuits.

To a pound of almonds beat fine, put a pound and a half of sugar, half a pound of flour, sixteen whole eggs, and

F 3

twelve

twelve yolks. Beat the sugar and almonds up well by degrees with the eggs; then put in the flour, and set it into moles, they will require a gentle oven.

Diet Bread Cakes.

TAKE one pound of moist sugar, one pound and a quarter of flour, and seven eggs: let your sugar boil with better than half a pint of water; then whisk your eggs and sugar up well: take it off, and whisk it till it is cold, then mix in your flour, and put it into moles.

Naple Biscuits,

ARE made in the same manner as diet bread, but add a little more flour.

Orange Heart Biscuits.

TAKE one pound and a half of sugar, three quarters of a pound of flour, one pound and a half of yolks of eggs, eight preserved orange peels, and two ounces

ounces of almonds; pound your peels and almonds fine, then beat it up and proceed in the same manner as in making the royal heart biscuits.

Queen Cakes.

TAKE one pound and a quarter of flour, one pound of sugar, and one pound of butter, a quarter of a pound of currants, and eight eggs: cream your butter, and beat it up with the eggs and sugar, then put in the flour and currants.

Champaign Biscuits.

TAKE the whites of eight eggs with some flour, and half a pound of butter; beat the eggs and sugar together: melt the butter, and beat it up; then put in the flour and a few carraway seeds: fold a paper up in the form of a fan, and drop them in the ridges: they will require a hot oven.

Fine

Fine Rusks.

MAKE a good diet bread paste, bake it in long tins; when cold, cut it in slices, and brown them in the oven: put a few carraway feeds in the paste.

French Rusks.

TAKE three pounds of sugar, four pounds of flour, and two pounds of yolks of eggs: beat the sugar and yolks together, then mix in the flour, and roll it up in long rolls; bake it, and when cold, cut it into thin slices.

Yarmouth Cakes.

TAKE one pound and a half of flour, one pound of sugar, and one pound of butter, six ounces of currants, and six eggs: beat the eggs and sugar together, melt the butter, and mix it and the flour up to a stiff paste: part it half for plums, and half for seed; then roll it out, cut it into round shapes, and bake them in a gentle oven.

Tunbridge

Tunbridge Water Cakes:

TAKE one pound of flour, one pound of butter, three quarters of a pound of sugar, half a pint of cream, and four eggs: mix the eggs, sugar, and cream together, put in the butter melted, and beat it up well; then mix in the flour, and a few carraway seeds, roll the part out quite thin; cut it into round cakes, and bake them in a slow oven.

Cedraty Biscuits.

TAKE one pound and three quarters of sugar, half a pound of yolks, and three quarters of a pound of butter: mix these together, then roll them up with as much flour as is necessary to stiffen it: make them into round rings, and bake them.

Italian Cakes.

TAKE the whites of twelve eggs with some flour and sugar; whisk the eggs
and

and sugar over the fire, till hot; then take it off, and whisk it till it is quite cold, and put in the flour: drop them in round cakes on paper, and bake them.

Common Maccaroons.

TAKE one pound of almonds, one pound of sugar, and the whites of ten eggs, and a little rose water: pound your almonds with the whites, and rose water; then mix in the sugar, and lay them out on wafer paper.

French Maccaroons.

To a pound of almonds, allow two pounds of sugar mixed in the same way, and laid out in the same manner.

Ratafia Biscuits.

TAKE half a pound of sweet almonds, and half a pound of bitter: pound them fine, mixed with whites of eggs, then add two pounds and a half of sugar;
beat

beat it up well with whites of eggs, then drop them on paper, and bake them in a slow oven.

Orange Biscuits.

Mix one pound of almonds, with two pounds of sugar in the same manner as ratafia biscuits; but rasp the rind of eight China oranges among it, and drop them in small drops.

LEMON biscuits are made in the same manner.

Spanish Rusks.

TAKE half a pound of yolks, half a pound of sugar, and half a pound of flour; two ounces of butter, two lemons rasped, and a glass of brandy: mix all together, then roll it up stiff, and make it in rings, and bake them.

Merenges.

TAKE a pint of sugar, and the whites of six eggs; boil the sugar to the degree called

called *blown*, then grain it, and mix in the whites whisked stiff: lay them out in oval shapes, and brown them in the oven, put a piece of barberry jam in between, and put two halves together.

Ginger Cakes.

TAKE one pound of butter, three pounds of flour, one pound of sugar; a pint of cream, and five eggs: beat the eggs, cream, and sugar together; melt the butter and put it in, then mix in the flour with a few carraway seeds, and six ounces of ginger; roll them thin, and bake them in a slow oven.

Ginger-Bread Nuts.

To five pounds of flour, put six pounds of treacle, one pound and a half of sugar, and a pound and a half of butter: rub the butter with the flour and sugar, then mix it up with the treacle; and put in six ounces of ginger,
and

and four ounces of pimento, and drop them in drops. They will require a slow oven.

Filbert Biscuits.

TAKE a pound of nut kernels; let them be exceeding dry, pound them fine, with the whites of eggs; mix in two pounds of sugar, beat the paste up with whites of eggs. Drop them out in small drops.

Sweetmeat Biscuits.

TAKE a pound of sugar, a pound and a half of flour, the yolks of twenty eggs, with half a pound of almonds; pound the almonds fine with the yolks: mix in the sugar, and beat it up well, then mix in the flour, bake it in a square cake, afterwards ice it: cut it into shaps, and put orange peels on them.

Rock Almond Biscuits.

CUT your almonds very fine: to a pound of which, allow four ounces of
G sugar,

sugar, and the whites of six eggs; whisk the eggs stiff, then put in the sugar and almonds; set them in lumps on wafer paper, and bake them in a very slow oven.

Syringe Biscuits.

To a pound of almonds, allow four pounds of sugar: pound the almonds fine, mixed with whites of eggs; then put in the sugar, mix it into a stiff paste; then push it through your jumbal mould, and form it into different shapes.

Italian Maccaroons.

To a pound of almonds, allow two pounds and a quarter of sugar: mix it all in the same manner as ratafia biscuits. Drop it on wafer paper, and put some almonds cut small on the top of every drop.

Milfruit Biscuits.

Cut some almonds small, and colour some of the pieces red; then cut some
orange-

orange-peel small, and mix them together: dip them in icing, and lay them on wafer paper, in the shape of rock biscuits.

Marchpane Biscuits.

BEAT a pound of almonds in a mortar, with a little rose water, and the whites of four eggs: mix in a pound of sugar, roll it out, and put two pieces together, with some raspberry jam between: ice it, and cut it into different shapes; bake them in a slow oven.

Biscuit Drops.

To a pound of sugar, allow a pound and a quarter of flour, and eight eggs: mix them in the same manner as sponge biscuits; drop them on wafer paper.

COMMON favoys are made in the same manner.

To make a Savoy Cake.

TAKE the whites of six eggs, with some flour and sugar; beat the yolks

G 2 and

and sugar together: mix it with the whites whisked stiff, then put in the flour, and bake it in a gentle oven.

To make a Sponge Cake.

TAKE the whites of six eggs in sugar, and the weight of four eggs in flour; mix it up in the same manner as a favoy cake.

To make a Plum Cake.

To two pounds of flour, allow two pounds of sugar, two pounds of butter, and sixteen eggs: cream the butter, and beat it all up together; then mix in a pound of currants.

N. B. SEED Cake is made in the same manner.

To make a Rice Cake.

To a pound of sugar, allow a pound of flour, and half a pound of rice pounded fine, and ten eggs: mix it up exactly in the same manner as diet-bread.

To

PART VII.
OF ICE CREAMS,

AND THE PROPER METHODS OF MIXING,
FREEZING, AND WORKING THEM.

Freezing of Ice.

HAVE ready a freezing pot in ice and salt; put in your ice cream, cover the pot, keep turning it till the water comes round the pot; then open it and scrape it down: continue turning it, and scraping it down as it freezes, till it becomes quite hard and smooth.

IF an ice cream is mixed too rich, put in a little more cream: if it is poor, put in some more jam. If a water ice is mixed too rich, it will require some more

more water: if it is too poor, put in some clarified sugar.

If an ice is poor, the first time you scrape it down, it will feel quite rough and hard: on the contrary, if an ice is too rich, it will not freeze at all.

ALL fruit ices that are put into the shapes of fruit, should have a paper round the moulds, just as you put them in the ice: let them lay in ice and salt for an hour. N. B. Before you turn your ices out, take care to make the water come up the sides of the tub, and in turning them out, put your moulds just into hot water, and then out again; then the ice cream will come out easily.

N. B. ALL ices that are in the shape of fruit, should be coloured according to the fruit they represent.

To

*To prepare the Cochineal for colouring
different Sorts of Ice.*

To an ounce of cochineal pounded fine, allow a quart of clear river water: let it boil, then put in the cochineal with a table spoonful of pounded rock allum, and the same quantity of cream of tartar; if it seems to be a purple colour, add a little more cream of tartar, let it all boil for two minutes, then strain it into a bottle for use.

Ice Creams, or Raspberry Ice.

To six ounces of raspberry jam, allow three quarters of a pint of cream, mix it well; then pass it through a sieve, and colour it.

Strawberry Jam,

Is mixed the same way, allowing the juice of two lemons.

Apricot

Apricot Ice.

To four ounces of apricot jam, allow three quarters of a pint of cream, and a few bitter almonds pounded, the juice of two lemons, and a tea spoonful of cochineal; pass it all through a sieve for use.

Pine Apple Ice.

To four ounces of pine apple jam, put a table spoonful of pine apple syrup, and three quarters of a pint of cream, and pass it through a sieve, with the juice of two lemons.

Barberry Ice.

To half a pound of barberry jam, put three quarters of a pint of cream: pass it through a hair sieve, and colour it.

Biscuit Ice.

To four yolks of eggs, allow three quarters of a pint of cream, three ounces
of

of sponge biscuits, a little cinnamon, and four ounces of sugar: stir it all on the fire, till it begins to thicken, then pass it through a sieve.

Pistachia Ice.

To three yolks of eggs, allow three quarters of a pint of cream, two ounces of pistachia kernels pounded fine, and four ounces of sugar: boil your yolks and cream, put in your kernels pounded, then colour it green, and pass it through a sieve.

Fresh Gooseberry Ice.

SCALD half a pint of gooseberries tender, and pass them through a hair sieve; mix in four ounces of sugar, and three quarters of a pint of cream.

Chocolate Ice.

MELT three ounces of chocolate on the fire, then take three yolks of eggs,
two

two ounces of sugar, and three quarters of a pint of cream; and boil it till it thickens, then put in the chocolate, and pass it through a sieve.

Fresh Raspberry Ice.

TAKE half a pint of fresh raspberries, pass them through a sieve, with the juice of two lemons; mix in half a pint of cream, and four ounces of sugar; then colour it.

Fresh Strawberry Ice,

Is prepared in the same manner.

Royal Cream.

To four eggs, allow three quarters of a pint of cream, a little cinnamon, four ounces of sugar, and a few coriander seeds: boil it all till it begins to thicken, then pass it through a sieve.

Lemon

Lemon Cream.

To five yolks of eggs, allow three quarters of a pint of cream, four ounces of sugar, and the rind of a lemon cut thin: boil it all till it thickens, then pass it, with the juice of four lemons, through a sieve.

Orange Cream,

Is prepared in a similar manner.

Burnt Cream.

TAKE a little sugar and burn it on the fire in a dry stew pan; have ready a good royal cream, and mix in the burnt sugar.

N. B. THIS cream you may either freeze, or put it under a croquant.

Plain Ice.

TAKE half a pint of the best cream you can get; whisk it in your freezing pot till stiff; then put in a little clarified sugar, and freeze it.

H

Coffee

Coffee Ice.

To four whites of eggs, put three ounces of sugar, three quarters of a pint of cream, and an ounce of whole coffee; boil it all till it thickens, then pass it through a sieve for freezing.

Tea Ice,

Is prepared in the same manner.

Ratafia Ice.

To three eggs, allow four ounces of sugar, two ounces of ratafia biscuits, and three quarters of a pint of cream; boil it all till it thickens, then pass it for use.

Vernella Ice.

To four eggs, allow three ounces of sugar, and half a pint of cream, put in half an ounce of vernella; boil it till it thickens, then pass it.

N. B. ALL ice creams that are mixed over the fire, should be stirred, to prevent

vent their sticking to the bottom of the pan.

WATER ICES, PINTS EACH.

Orange Ice.

To half a pint of clarified sugar, allow the juice of five oranges, and two lemons: rasp the rind of two oranges, mix it all with a quarter of a pint of water, and pass it through a lawn sieve.

Lemon Ice.

To half a pint of clarified sugar, allow the juice of six lemons, and the rind of one: mix it with a quarter of a pint of water, and pass it through a lawn sieve.

Cedraty Ice.

To a gill of cedraty essence, allow the juice of four lemons, a quarter of a pint of clarified sugar, and the same quantity of water, pass it through a lawn sieve.

Grape Ice.

MAKE a good lemon ice; then mix in a gill of grape essence, and pass it through a lawn sieve.

H 2

Raspberry

Raspberry Water.

TO three quarters of a pound of jam, allow a pint and a quarter of water, and the juice of two lemons; pass it through a hair sieve, and colour it.

Currant Water.

TAKE a quart of fresh currants; rub them through a sieve, mix it with a quarter of a pint of clarified sugar, and the same quantity of water; then colour and strain it.

Cherry Ice.

TAKE a pound of morello, or Kentish cherries; bruise them in the mortar, strain them through a hair sieve, and mix the juice with a quarter of a pint of water, and the same quantity of clarified sugar, pass it through a lawn sieve, and colour it.

ALL water ices may be made of the fresh fruit in a similar manner; but if you make a water ice of jam, you must
allow

Orange Wine.

TAKE six gallons of water, and twelve pounds of Lisbon sugar, the whites of six eggs well beaten; let all boil together, then put it into a large preserving pan, with the juice of half a hundred of oranges, twelve lemons, and the rinds of twelve oranges: give all a boil together, then put it into a barrel with ten quarts of Rhenish wine, and a pint and a half of good yeast; let it work well for a week, then stop it up for a month, and bottle it up.

Damascene Wine.

To every gallon of water; put two pounds and a half of sugar, which you must boil and skim well: to every gallon of this, put five pints of damascenes stoned; let it boil, then put it into a cask: work it three or four days, then stop it up for use.

Gooseberry

Gooseberry Wine.

To every three pounds of ripe gooseberries, put a pint of spring water, bruise your fruit; put it into a tub, and pour the water on them; let them stand a whole day, then to every three pounds of fruit, put a pound of moist sugar: stir it till the sugar is dissolved, and let it stand twenty-four hours more; then skim the head clear off, and put the liquor into a cask; let it work three or four days before you stop it up: let it remain four months before you bottle it, and if it is not fine, let it stand in bottles till it is, and then rack it off into other bottles.

Cowslip Wine.

To six gallons of water, allow thirty pounds of Malaga raisins; boil the water, and measure it out of your copper on your raisins: cut small and put into a tub; let them work together twelve
hours,

hours, at the end of that time strain off, and press the raisins hard, to extract the essence; then take a little good yeast, and mix it with some lemon syrup, put in two pecks of cowslips, and let your ingredients work together for three days, stirring them twice a day; then stop it up, and bottle off in three months.

Birch Wine.

ALLOW to every gallon of birch water, two pounds of sugar; boil it half an hour, skim it well, let it stand a little; then pour it off the grounds, work it well with yeast, before you put it into your cask, and smoke the cask with brimstone.

I would recommend a small bag of slit raisins, to be put in the cask, and let it stand three or four months before you bottle it off.

Raspberry

Raspberry Wine.

Put three pounds of raisins of the sun stoned, into two gallons of hot water, add to these, six quarts of raspberries, and two pounds of loaf sugar: let all stand three days, then strain, put in a pound more sugar; mix in a little yeast, let it work well, then bottle it off with a lump of sugar in each bottle.

Blackberry Wine.

Put five gallons of boiling water, to half a bushel of blackberries; let them stand forty-eight hours, then add half a peck of sloes, and ten pounds of sugar; boil all the ingredients together for an hour, work it with yeast, and let it stand three months in the cask before you bottle it.

Cherry Wine.

Take fifty pounds of black cherries, picked from the stalks, bruise them well,
then

then take half a bushel of currants, and four quarts of rasberries, and squeeze them; to this quantity of juice, allow forty pounds of sugar: dissolve it in water, and put all together into a cask with eight gallons of water, and a quart of good yeast, let it work well; you may bottle it at three months end.

Currant Wine.

To three pounds of currants picked from the stalks, allow a pound of sugar, and a quart of water: boil, and put them into a cask with a good allowance of British spirits; let it work for two weeks before you stop it up, then let it remain three months before you bottle it off.

To make Raisin Wine.

To every gallon of water, put five pounds of Malaga, or Belvidere slit raisins; let them soak in the water for a fortnight, stirring them every day, then strain it through a sieve, and put it into

a cask: to every gallon of liquor, allow a pint of French brandy; work it well, and let it remain stopped up close for for four months, before you bottle it.

To make Sage Wine.

Boil twenty-six quarts of water, with twenty-five pounds of Malaga raisins cut small; then put it into a tub with two pecks of red sage, and half a pint of yeast; let all work well, then put it into a cask, let it remain a week before you stop it up, and two months before you bottle it up.

To make Clear Wine.

TAKE half a pound of hartshorn, and dissolve it in cyder; and if it be for cyder, Rhenish wine, or any other liquor, this quantity is enough for a hoghead.

To make Mead.

To five quarts of honey, allow forty quarts of water, eighteen races of ginger, and one handful of rosemary; boil them
together

together for three hours, and skim it perpetually: when it is cold, put your yeast to it, and it will be fit to bottle in eight or ten days.

To make White Mead.

TAKE three gallons of water, and one quart of honey, and if it be not strong enough, add more honey; boil it for an hour, then put it into a tub with ginger, and spice, the whites of eight eggs to it, work it well with yeast, and when you perceive it is done working, bottle it off for use.

To make Milk Punch.

TAKE two quarts of milk, a quart of good brandy, the juice of six lemons, and half a pound of sugar; mix them well, and strain it through a jelly bag, take a little lemon peel, and put into your bag; when it is strained bottle it up, and it will keep a considerable time.

To make Citron Water.

TAKE a pound and a half of the best citron bruised, nine ounces of lemon

I peel,

peel, the same quantity of orange peel ;
nutmegs bruised, a quarter of a pound ;
strong proof spirits, three gallons ; water
two gallons ; macerate, distil and dulcify
with double refined sugar, two pounds.

Ratafia Cordial.

TAKE three gallons of Molasses
brandy, nutmegs three ounces and a
half ; bruise them, and infuse them in
the brandy ; adding ambergrease, three
grains ; bitter almonds, one pound and a
half : mix the ambergrease with three
pounds of fine Lisbon sugar, then infuse
all for seven or eight days, and strain it
off for use.

Orange Flower Brandy.

TAKE a gallon of French brandy,
two pounds of sugar, two quarts of
water, and half a pound of orange flowers ;
make a syrup of your sugar and water,
put in your orange flowers, and give all
a gentle boil ; then mix in the brandy,
and

and put all into a stone bottle close corked up for use.

Surfeit Water.

TAKE a peck of red corn poppies, put them in a large bottle, and put to it a quart of aqua vitæ, a nutmeg, and a race of ginger, sliced, a small stick of cinnamon, a blade of mace, three or four figs, four ounces of raisins of the sun, four ounces of anniseeds, caraways and cardemum, mixed with two ounces of Spanish liquorish; put all these ingredients into the bottle; then add two quarts of white brandy, and cork it up; shake it every day for a week; then let it stand for two months, by which time it will be fit to drink.

Cinnamon Water.

TAKE cinnamon bruised, twelve ounces; proof spirits rectified three gallons; water one gallon and a half; macerate them twenty-four hours, then distil and draw off your spirits, and dulcify

cify it with loaf sugar, two pounds and a half, and make it full proof.

Nutmeg Water.

TAKE nutmegs bruised, twelve ounces; proof spirits three gallons, water one gallon and a half; infuse, distil, and dulcify with two pounds of sugar for use.

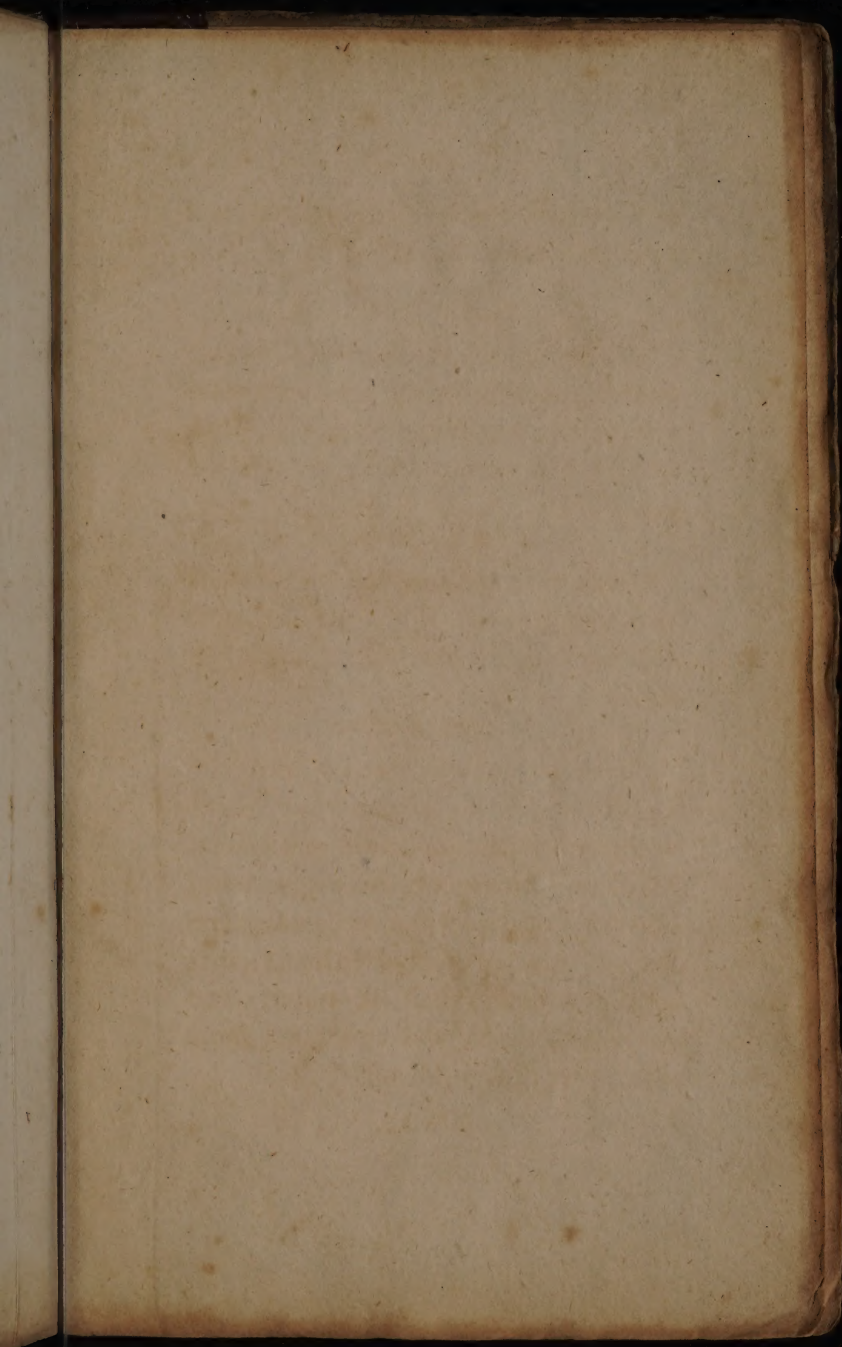
Mint Water.

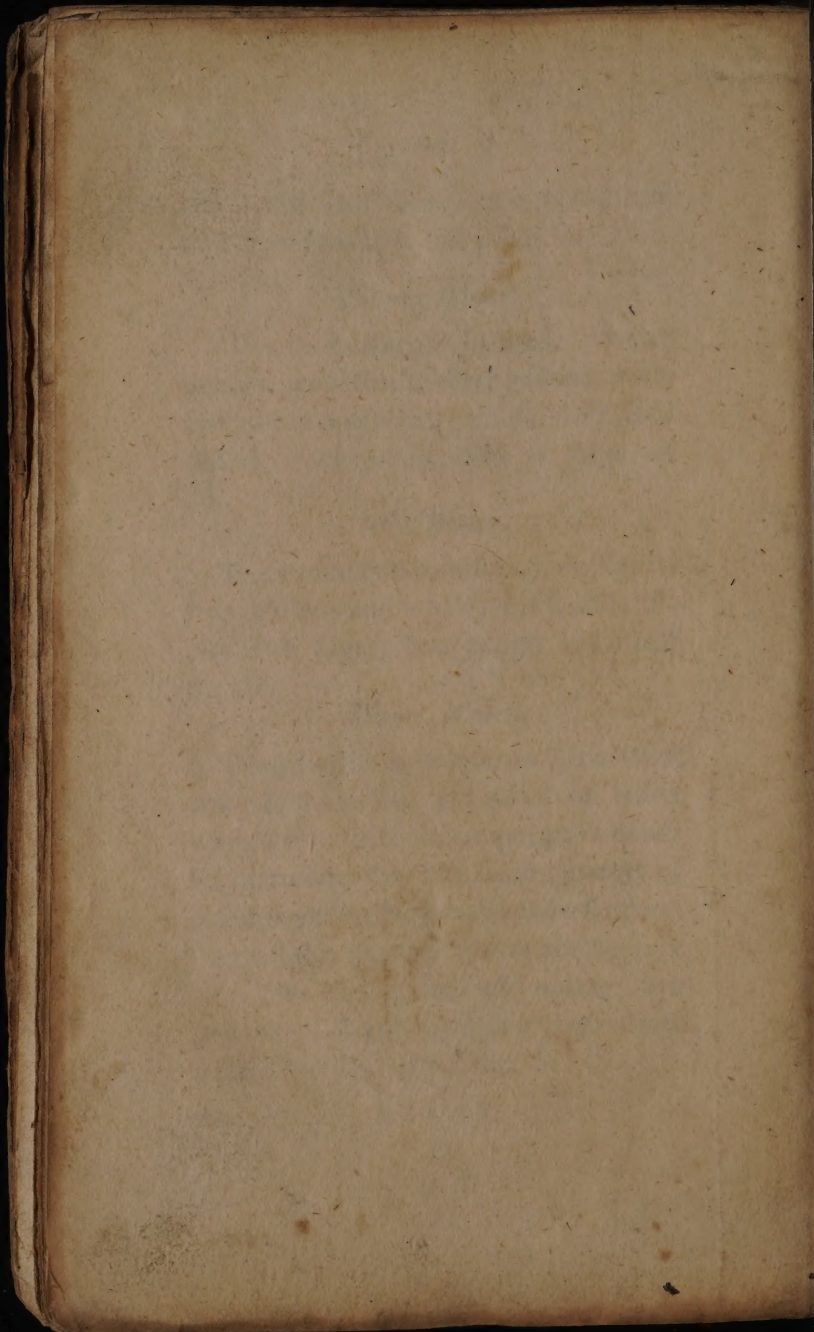
TAKE mint two handfuls, proof spirits two gallons and a half; distil and dulcify with sugar, one pound and a half for use.

Lemon Water.

TAKE twelve large lemons, sliced thin, and put them into two pints of white wine, with a little cinnamon, and a handful of rose-leaves; the same quantity of burrage, and a drachm of yellow sanders: steep all this together twelve hours; mix in a pint and a half of water, two pounds of sugar, and two pints more wine, then distil it for use.

FINIS.





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